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FEDERAL-STATE MARKET IMPROVEMENT GRANT PROGRAM

Project: BAY SCALLOP AQUACULTURE AND MARKET DEVELOPMENT

Progress Report II

Task 1.d. Stock bay scallop seed (using barge) into pearl nets and/or oyster bags

This activity (delayed during Period I due to permitting issues) was accomplished in mid-July. 100,000 seed bay scallops were stocked using pearl nets and/or cages. Stocking density in pearl nets was 100 2mm scallops per net. Stocking density for the cages (10 oyster bags per cage) ranged from 100 to 500 scallops per bag.

Task 2.a. Maintain appropriate stocking densities for scallops in growout system (using barge)

In mid-September, approximately two months after initial stocking, the scallops in pearl nets were graded with the shellfish grader and transferred to cages at a density of 100 (one inch) scallops per oyster bag for final growout.

Task 2.b. Monitor scallops for growth, survival, etc. (using barge)

Scallops initially stocked in pearl nets exhibited near 100% survival and the majority had reached one inch in size by mid-September. Scallops initially stocked in cages had grown well, but were extremely fouled with tunicates. The extreme fouling prevented an accurate estimate of survival or growth rate.

Task 2.c. Purchase initial packaging materials, cold storage unit

Packaging materials were ordered the third week of October after the first FSMIP payment was received. As of this writing we have received some of the packaging materials and await shipment for the balance of the materials. In lieu of purchasing a cold storage unit, we secured an entire facility that included a cold storage unit, stainless steel counters, three stainless steel sinks, cement floor with drain, and walls of an impervious surface. In short, everything necessary for an inspected wholesale facility was included in the negotiated rental agreement. The facility was inspected by State Department of Public Health and we are fully permitted to pack and ship shellfish from the facility. We are requesting a line item change of the funds allocated to the cold storage unit (\$5,000) to go towards rental of the packing facility.

Task 2.d. Develop two packaging materials

As soon as the balance of the materials (see 2.c.) is received, the packaging systems will be completed. We were successful in the most difficult sourcing activity – finding a cardboard insert for an insulated box with depressions for the scallops. In fact, we have located all materials necessary for the packaging systems and only await shipment to complete this activity.

Task 2.e. Compare scallop shelf life in each packaging system.

As the two previous activities were delayed due to late payment of FSMIP funds, this activity will be undertaken when Tasks 2.c. and 2.d. are completed.

Task 2.f. Design and produce educational materials (doggie bags)

1000 doggie bags were purchased and educational text and logos were developed using Adobe Photoshop. The doggie bags are at the printers and should be printed within two weeks of this writing.

Planned Activity for the Next Period

Once all packaging materials are received the two systems will be compared and the better system will be used for sales of the live bay scallops. The bay scallops will be harvested and introduced to restaurants on Nantucket and Martha's Vineyard. Although later in the season than planned, many fine restaurants remain open through the Christmas season which will give us over a month for the initial test marketing of the scallops and training of restaurant personnel. Although the number of restaurants may be reduced after the Christmas season, remaining scallops that cannot be sold on either island will be introduced to off island restaurants purchasing our cultured oysters.